FISHERY MOTION PICTURES

UNITED STATES DEPARTMENT OF THE INTERIOR
U.S. FISH AND WILDLIFE SERVICE
BUREAU OF COMMERCIAL FISHERIES

FISHERY LEAFLET 629

This leaflet lists the commercial fishery motion pictures produced and distributed by the U. S. Fish and Wildlife Service, Bureau of Commercial Fisheries. To borrow prints without charge (except for return postage) write to:

Audio-Visual Services
Bureau of Commercial Fisheries
1815 North Fort Myer Drive
Arlington, Va. 22209

Information regarding long-term loan, sale of prints, television use, and cooperation with industry in producing motion pictures may also be obtained from the above address.

Requests for foreign use of these motion pictures should be made through the nearest United States Embassy Office.

UNITED STATES DEPARTMENT OF THE INTERIOR
Walter J. Hickel, *Secretary*
Leslie L. Glasgow, *Assistant Secretary*
for Fish and Wildlife, Parks, and Marine Resources
Charles H. Meacham, *Commissioner*, U.S. FISH AND WILDLIFE SERVICE
Philip M. Roedel, *Director*, BUREAU OF COMMERCIAL FISHERIES

Fishery Motion Pictures

Fishery Leaflet 629

Washington, D.C.
May 1970

FOREWORD

It is often said that a good motion picture is the next best thing to being there. Viewed by millions of persons every year, Bureau of Commercial Fisheries' motion pictures have helped serve the educational and informational needs of the public. In the classroom, on television, as a part of civic and religious programs, at outdoorsmen meetings, these films are providing conservation education, consumer information, and technical training. In addition, they stimulate a demand for domestically produced fishery products. These are only some of the reasons why BCF has long maintained a policy permitting cooperation with segments of the fishing industry, and industries allied to the fisheries, in the production and distribution of these motion pictures. Although produced and distributed by the Bureau, most of the films are financed by industry. That these motion pictures are worthwhile and contribute to the knowledge of our citizens is evident from their many years of use and the large and every-growing demand for them.

CONTENTS

How To Borrow Films 1
Fishing Five Great Lakes 2
Sponge-Treasure From The Sea . . . 3
Salmon-Catch To Can 4
Take A Can Of Salmon 5
Fish Cookery With Savoir 6
Outdoor Fish Cookery 7
Sardines From Maine,
Down East Style 8
It's The Maine Sardine 9
Flavor Of Maine 10
Shrimp Tips From New Orleans . . . 11
Shrimp Please 12
Outboard Fisherman, U.S.A. 13
Fresh Out Of The Water 14
Food For Thought 15
Fishery Products Standards 16
Pacific Halibut Fishing 17
The Story Of Menhaden 18
Catching, Filleting,
Packaging 19
How To Fillet Fish 20
Retailing Fish 21
Basic Net Mending 22
Watermen Of Chesapeake 23
Mullet Country 24
Trout, U.S.A. 25
Estuarine Heritage 26
The Biologist And The Boy 27
Coming Attractions 28

HOW TO BORROW FILMS

1. These films are booked heavily. Please send your request in early--at least three months (preferably six) before the date you want to show the film. Give an alternative date if you can, because the film may be already booked for the first date. Give a second choice or, if you want us to select a substitute, state the purpose for which the film is to be used.

2. Give the exact address to which the film is to be shipped. Shipments are made parcel post prepaid, unless specified instructions from the user ask for other services.

3. There is no charge for the use of films, but the borrower agrees to be responsible for damage caused by dirty or faulty projectors or careless handling.

4. Films are loaned with the understanding that there shall be no admission fees charged. A free-will offering to defray expenses is not considered a violation of the regulations affecting free films.

5. Sound films must not be run on silent projectors.

6. After the last showing, the film should be rewound onto its own Bureau of Commercial Fisheries reel, which is distinctly marked. Film then should be placed in its own properly numbered shipping case, being sure to first replace the film in its own metal shipping can if one accompanied the shipment. Bureau reels, cans, and shipping cases must be returned. Return shipments must be prepaid and insured.

7. The attendance record report card is very important. Immediately after the showing, fill out this card completely and mail to this office.

"FISHING FIVE GREAT LAKES"

16-mm.; sound; color; available for television upon advance application

Showing time: 28 minutes

Audience: General; schools at all levels; all adult groups.

Subject: Depicts the Great Lakes in transition. The heartland of the United States--a place to work and play--is shown in this film. Special emphasis is placed on the methods and problems of the commercial fishermen and the measures being taken to help solve their problems.

"SPONGE-TREASURE FROM THE SEA"

16-mm.; sound; color; available for television upon advance application

Showing time: 14 minutes

Audience: General; schools at all levels; all adult groups.

Subject: The story of the natural sponge industry of Tarpon Springs, Fla. Underwater sequences show "hard hat diving for sponges." The "silent" sponge auction, the "Blessing of the waters" and the dive for the Golden Cross are among the colorful events depicted. The picture also contains information on the biology and uses of natural sponge.

"SALMON - CATCH TO CAN"

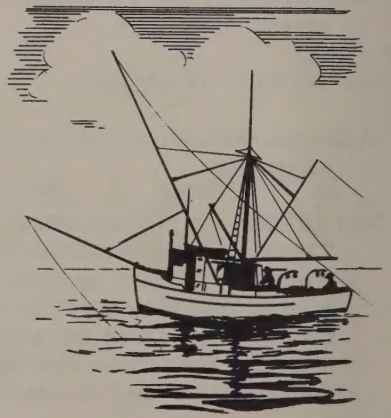
16-mm.; sound; color; available for television upon advance application

Showing time: 14 minutes

Audience: General; schools at all levels; all adult groups

Subject: Complete life cycle of salmon; three methods of catching, and in-plant canning scenes

Second salmon film "Take A Can of Salmon" may be shown with "Salmon - Catch To Can" as one continuous motion picture; 28 minutes for both films.



"TAKE A CAN OF SALMON"

16-mm.; sound; color; available for television upon advance application

Showing time: 14 minutes

Audience: General; schools at all levels; all adult groups.

Subject: Attractive salmon meals in six typical American cities - old Chinese recipe and outdoor cookery included.

First salmon film "Salmon - Catch To Can" may be shown with "Take A Can of Salmon" as continuous motion picture; 28-minute showing time for both films. Recipes in film included in recipe booklet "Take A Can of Salmon". (See page 11 for address.)

"FISH COOKERY WITH SAVOIR"

16-mm.; sound; color; available for television upon advance application

Showing time: 14 minutes

Audience: Housewives, home economics classes, general audiences

Subject: Unique in presentation, Monsieur Henri Savoir, special emissary of providence, an imaginary and imaginative master of fish cookery, gives pertinent aid to the perplexed housewife.

"OUTDOOR FISH COOKERY"

16-mm.; sound; color; available for television upon advance application

Showing time: 28 minutes

Audience: General; special interest to those interested in cooking out-of-doors

Subject: Age-old and modern out-of-doors fish cookery in the United States. Salmon bake in Pacific Northwest; Virginia oyster roast; New England clambake; ice fishing and cooking perch in Michigan; mullet smoking in Florida; fish fry in Ohio; shrimp boil in Louisiana; a lobster boil in Maine; and a Carolina pine bark stew.

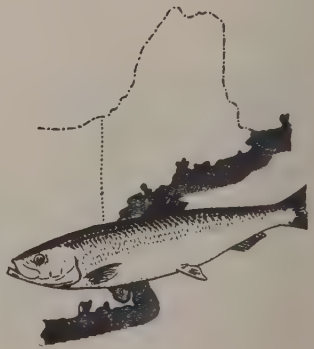
"SARDINES FROM MAINE DOWN EAST STYLE"

16-mm.; sound; color; available for television upon advance application

Showing time: 14 minutes

Audience: General, useful in schools at all levels

Subject: Catching, processing, buying, cooking, and serving Maine sardines for picnics, lunches, dinners. Use all over the country - the year round.



"IT'S THE MAINE SARDINE"

16-mm.; sound; color; available for television upon advance application

Showing time: 20 minutes

Audience: General, useful in schools at all levels

Subject: Colorful methods of capturing and processing sardines.

First prize, Public Relations category, Tenth Annual Exhibition of Cinematographic Art, Venice, Italy.

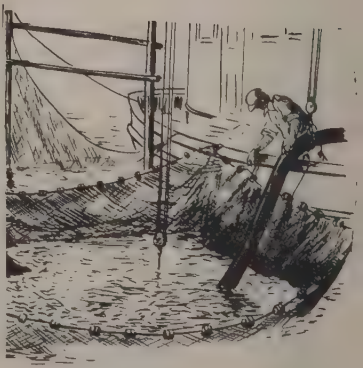
"FLAVOR OF MAINE"

16-mm.; sound; color; available for television upon advance application

Showing time: 14 minutes

Audience: General

Subject: Supplements the films It's the Maine Sardine and Sardines from Maine-Down East Style. Artistically depicts the whole Maine sardine industry. Three methods of capture, processing and various methods of serving are pictured.



"SHRIMP TIPS FROM NEW ORLEANS"

16-mm.; sound; color; available for television upon advance application

Showing time: 14 minutes

Audience: General, enjoyed by gourmets

Subject: Several New Orleans shrimp recipes are prepared, showing influence of foreign countries upon New Orleans eating habits; recipe book of same title available from:

Superintendent of Documents,
Government Printing Office,
Washington, D.C. 20402

"SHRIMP PLEASE"

16-mm.; sound; color; available for television upon advance application

Showing time: 21 minutes

Audience: General, in schools at almost all levels

Subject: Methods used by the Louisiana and Mississippi shrimp industry to make shrimp available for tables all over the United States. Shows: catching and exploring for shrimp; shrimp processing, including freezing, breading, drying, canning; and information on how to purchase, prepare, and serve shrimp.

"OUTBOARD FISHERMAN U.S.A."

16-mm.; sound; color; available for television upon advance application

Showing time: 27 minutes

Audience: General

Subject: How small, independent, commercial fishermen, using outboard motors, contribute to the national economy. Contains scenes from 10 areas in the United States and Alaska and shows the catching of 10 different species of fish and shellfish with various fishing techniques.

"FRESH OUT OF THE WATER"

16-mm.; sound; color; available for television upon advance application

Showing time: 14 minutes

Audience: General, useful in schools at all levels

Subject: Starts underwater and traces the capture, processing, retailing, cooking, and serving of commercial varieties of fish and shellfish, and the care taken to preserve the nutritional value.

"FOOD FOR THOUGHT"

16-mm.; sound; color; available for television upon advance application

Showing time: 15 minutes

Audience: School lunch managers, Parent Teachers Associations, and classrooms

Subject: Effective planning, purchasing, preparing, displaying, and serving techniques used in the school lunch program.

"FISHERY PRODUCTS STANDARDS"

16-mm.; sound; color; available for television upon advance application

Showing time: 14 minutes

Audience: Home economics classes, food processors, and housewives

Subject: The importance of maintaining the quality of fish products, with the production of fish sticks as an example.

"PACIFIC HALIBUT FISHING"

16-mm.; sound; color; available for television upon advance application

Showing time: 16 minutes

Audience: General

Subject: Fishing method used in the North Pacific halibut fishery with additional pictures of vessels on fishing grounds off Alaska.

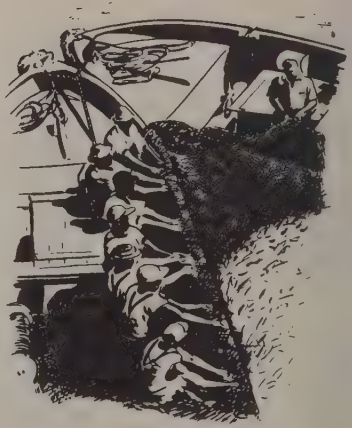
"THE STORY OF MENHADEN"

16-mm.; sound; color; available for television upon advance application

Showing time: 20 minutes

Audience: General, but especially useful in schools, and for farm and sportsmen groups

Subject: The story of the menhaden fishery, one of the oldest and largest fisheries in the United States; showing the uses, methods of capture, and processing of the fish.



"CATCHING FILLETING PACKAGING"

16-mm.; sound; black and white; not cleared for television

Showing time: 11 minutes

Audience: Schools and adult groups

Subject: Modern method of catching bottom fish by means of an otter trawl; also the processing, filleting, packaging, and freezing of fish for market.

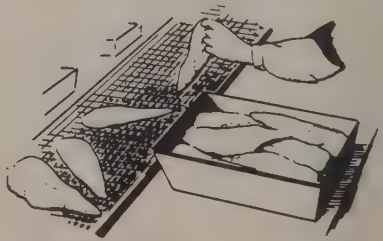
"HOW TO FILLET FISH"

16-mm.; sound; black and white; not cleared for television

Showing time: 11 minutes

Audience: Filleters, manual skill classes, sports fishermen, restaurant personnel, and housewives who purchase whole fish

Subject: Teaching film on how to fillet both roundfish and flatfish; step-by-step procedure using animation to clarify the processes.



"RETAILING FISH"

16-mm.; sound; color; not cleared for television

Showing time: 20 minutes

Audience: Fish retailers, housewives, home economics classes

Subject: Operation of retail fish store--selecting, handling, displaying, and merchandising fresh and frozen fish.

"BASIC NET MENDING"

16-mm.; sound; color; not cleared for television

Showing time: 16 minutes

Audience: Fishermen, handicraft groups

Subject: Teaching film, showing basic procedures and equipment used in mending a hole in a net.

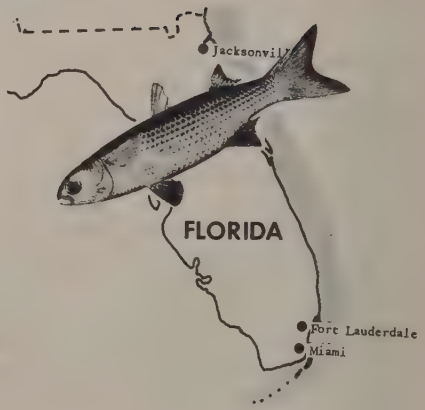
"WATERMEN OF CHESAPEAKE"

16-mm.; sound; color; available for television upon advance application
Showing time: 28 minutes

Audience: General

Subject: Shows the impact of the Bay and its resources on a large segment of America, from early days to the present. Activities of fishermen in their harvest of clams, oysters, crab, flounder, are portrayed. Highlights include America's only sail-powered oyster fleet, the crab derby at Crisfield, Md., and the wild pony penning at Chincoteague, Va.

"MULLET COUNTRY"



16-mm.; sound; color; available for television upon advance application.

Showing time: 14 minutes.

Audience: General.

Subject: Associates mullet with the beauty of Florida. Covers the history, biology, three methods of capture, processing, cooking, and colorful methods of serving mullet. Produced for the Florida Board of Conservation.

"TROUT, U.S.A."

16-mm.; sound; color; available for television upon advance application.

Showing time: 14 minutes.

Audience: General.

Subject: Depicts the farming of trout as a food fish and a sport fish. Covers the biology, methods of farming, processing, cooking, and serving of trout. The film is of special interest to housewives, gourmets, and sports fishermen. Produced for the U.S. Trout Farmers Association.

"ESTUARINE HERITAGE"

16-mm.; sound; color; available for television upon advance application

Showing Time: 28 minutes

Audiences: General

Subject: Stresses the importance of estuaries for important species such as shrimp, crab, oysters, clams, menhaden, and other finfish; as the habitat of waterfowl and furbearing animals; and as a recreational and esthetic resource. Depicts major threats to estuarine resources: pesticides, municipal pollution, industrial waste, dredging and filling. Recommends methods of conservation. (See The Biologist and the Boy.)

"THE BIOLOGIST AND THE BOY"

16-mm.; sound; color; available for television upon advance application

Showing time: 14 minutes

Audience: General

Subject: A popularized, shortened version of Estuarine Heritage, both of which were produced in cooperation with the five States bordering the Gulf of Mexico. Based on an encounter between a youngster intent only on fishing and fun, and a biologist who shares with the boy his more knowledgeable perspective and sense of responsibility for conserving our important estuarine resources.

Note: Not available until July 1971. It is being distributed theatrically.
Estuarine Heritage will be substituted.

COMING ATTRACTIONS

-Tentative Titles-

"FLORIDA FISH FRY"

"SOCKEYE ODYSSEY"

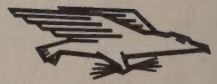
GPO 890-785

As the Nation's principal conservation agency, the Department of the Interior has basic responsibilities for water, fish, wildlife, mineral, land, park, and recreational resources. Indian and Territorial affairs are other major concerns of America's "Department of Natural Resources."

The Department works to assure the wisest choice in managing all our resources so each will make its full contribution to a better United States -- now and in the future.

BUREAU OF COMMERCIAL FISHERIES
AUDIO-VISUAL SERVICES
1815 NORTH FORT MYER DRIVE
ARLINGTON, VIRGINIA 22209

OFFICIAL BUSINESS



POSTAGE AND FEES PAID
U.S. DEPARTMENT OF THE INTERIOR